DUCK DUCK GOOSE

BRUNCH MENU

Chicklets

CHOCOLATE CHAUD-13
Croissant, Chantilly

WHIPPED FARMER'S CHEESE - 10
Clover Honey, Herbs De Provence

A LA CARTE PASTRIES - 6 EACH
Croissant
Pain Au Chocolat
Sweet Brioche

CHICKEN LIVER PATE - 12
Sweet Vidalia Marmalade

FOIE GRAS PARFAIT - 30
Tuna Tartare, Fresh Citrus

Fledglings

SHALLOT TARTE TATIN -15
Creme Fraiche, Puff Pastry

ENDIVE SALAD - 17
Apples, Walnuts, Bleu Cheese

LYONNAISE SALAD - 20
Poached Egg, Bacon Lardon, Aged Sherry Vinaigrette

MUSSELS BILLI BI- 21
Saffron, Billi Bi Sauce

BURGUNDY ESCARGOT - 17
Chablis, Cultured Butter, Lemon

STEAK TARTARE -19
Cornichon, Farmers Egg, Crostini

FRENCH ONION SOUP - 15
Baguette, Gruyere

The Ducking Entrees

CLASSIC OMELETTE - 17
Goat Cheese

AVOCADO TOAST - 14
Poached Eggs, Fresno Chili

SMOKED SALMON - 19
Boursin Cheese, Cornichon, Capers, Brioche

QUICHE LORRAINE - 17
Frisee Salad

STUFFED FRENCH TOAST - 14
With a Nutella Mousse and Chantilly

DDG BURGER - 35
Gruyère, Blueberry Jam, Foie Gras
Add Fried Egg - 4

CROQUE MADAME - 19
Parisian Ham, Gruyère, Truffle Mornay

Sides - 9
TRUFFLED MACARONI & CHEESE
BACON
DUCK FAT FRIES WITH CURRY AIOLA
TWO EGGS ANY STYLE
AVOCAD0

Add Ons
FOIE GRAS - 20

IN THE TRUE STYLE OF A BRASSERIE, ALL ITEMS WILL BE SERVED AS THEY ARE PREPARED.